



Bloody Mary or virgin Mary £8 / £5

Gingerbread Espresso martini £9.5

Nibbles

Olives (vg) £5 / House bread, olive oil & balsamic (vg / gfo) £4.50 / Fire - smoked Almonds (vg / gf / N) £5

Starters

Soup of the day, homemade bread (gfo,v) £8

Smoked mackerel pate, cucumber, treacle bread (gfo) £9

Chicken liver parfait, red onion, brioche £9 (gfo)

Roasts

Roasted Rump of beef, horseradish sauce £18.50

Chicken supreme breast, sage & onion stuffing £17

Crispy Pork belly, apple sauce

Celeriac & mushroom nut roast, vegan gravy (gf,vgo,N) £16

All served with seasonal greens, roasted potatoes, Yorkshire pudding, roasted carrot & cauliflower cheese

Halibut, fondant potato, crab, salsify & chive (gf) £31

Sides £4.50

Sage & onion stuffing / Buttered greens (gf - vgo) / Cauliflower cheese

Pigs in blankets (df) / Braised red cabbage (gf) / Sprouts & bacon (gf)

Desserts

Chocolate brownie sundae £7

Orange posset, shortbread (gf) £7

Sticky toffee pudding, toffee sauce, vanilla ice cream £8

Christmas pudding, brandy sauce, redcurrants (gf) £8

Affogato; shortbread, vanilla ice cream & espresso (gf) £6.50

Homemade ice cream, wafer biscuit (v,gf) / sorbet (vg,gf)

(gingerbread, peanut butter, vanilla, strawberry, chocolate, honey & ginger, mango, banana, lemon)

£2.50 per scoop / 3 scoop £6

Best of British cheese, pickled grapes, crackers, chutney, apple & celery

(Highmoor, double Gloucester, Cotswold Blue Brie, Bath soft, Clara Goats Cheese) (gfo,v)

3 cheese £13.50

5 cheese £17.50

Please tell staff about any allergies you may have so we can help assist you with your order, not all allergies are labelled
v-vegetarian, vg-vegan, vgo-vegan free option, gf- gluten free, gfo- gluten free option, df- dairy free, N-nuts
A discretionary 12.5% service charge will be added to your bill.